

THE ASHE HOTEL

Valentine's Day

MENU



TO START

ROASTED PLUM TOMATO, ARTICHOKE & RED PEPPER SOUP

Served with our stout bread

(1 wheat/oats, 7,9,14)

HONEY & THYME BAKED FRENCH CHEESE TO SHARE

Garlic focaccia bread, black grapes

(1 wheat, 4)

CHARCOAL FRIED KING PRAWNS

Chorizo, smoky garlic & lime butter with Kingdom sourdough to soak up the butter sauce

(1 wheat, 4,5,8,14)

BLUEBELL FALLS GOAT'S CHEESE

Crispy fried Bluebell Falls goat's cheese, beetroot aioli, walnuts, sweet pickled beetroot, baby leaves & balsamic (1,4,7,9,11,14)

MAIN COURSE

PAN ROASTED SEABASS

Champ potato, blistered cherry tomato compote, basil oil

(4,8,9,14)

SURF & TURF

Local beef medallion with charred king prawns, café de paris butter, potato fondant, broccolini (€5 sup) (4,5,11,14)

WILD MUSHROOM & RICOTTA RISOTTO

With charred asparagus

(3,9)

CHICKEN SUPREME WITH CHORIZO STUFFING

Asparagus, pomme puree, plum tomato velouté (4,9,14)

DESSERT

ASHE COOKIE SKILLET PAN TO SHARE

Melted white chocolate & strawberries for dipping (1 wheat, 4,7,13)

RASPBERRY CHEESECAKE

Milk chocolate & raspberries, vanilla ice-cream (1 wheat, 4,7,13,14)

FUDGY BAKED TOFFEE & CHOCOLATE GANACHE TART

Dingle seasalt & caramel, peanut brittle, Irish dairy vanilla pod ice cream (1 wheat, 2,4,7,13,14)

€45 PER PERSON
INCLUDING A
GLASS OF
BUBBLES

SERVED FEB 14TH 5-9PM

TO BOOK PLEASE CALL

066-7106300